



Scallops, Asparagus and Artichoke Gratin

Below is the delicious recipe for Scallops, Asparagus and Artichoke Gratin featured on the front page of our Lifestyle Magazine.

Ingredients

- 1½ lbs U10 sea scallops
- 8 tbsp unsalted butter, divided
- ½ cup finely chopped shallots
- 6 tbsp all-purpose flour
- 2 cups cream
- 1 cup milk
- 1½ cups shaved parmesan cheese, divided
- 2 tsp kosher salt
- ½ tsp ground black pepper
- ½ tsp lemon zest
- ½ tsp crushed red pepper
- 2 pounds asparagus, trimmed and blanched
- 2 (15 ounce) cans artichoke hearts, drained
- 4 tbsp panko bread crumbs

- ½ cup crumbled bacon
- end .ingredients-list

Instructions

Set the EGG for direct cooking without the convEGGtor at 400°F/204°C.

Melt 4 tablespoons butter in a Big Green Egg Cast Iron Skillet; add scallops and cook until almost opaque and slightly browned, turning once. Remove from the skillet. Add the remaining butter and shallots; cook, stirring occasionally about 5 minutes until tender. Stir in flour, cook for one minute. Gradually stir in milk and cream; cook 3 to 4 minutes until thickened. Stir in 1 cup cheese, salt, pepper, lemon zest and red pepper.

Add asparagus and artichokes, stirring to coat; cook 10 minutes. Add scallops, top with bread crumbs and bacon; cook 3 to 5 minutes more.

Makes 6 servings